

# Roasted Squash

**Makes:** 100 Servings

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Ingredients	Weight	Measure
Butternut squash	37 lbs 3 oz	20-25
Baking spray		As needed
Allspice		2 tsp
Salt		2 tsp
Pepper, black ground		2 tsp

## Directions

1. Cut squash lengthwise into four wedges. Remove seeds from squash. Place wedges onto baking sheet that has been lightly coated with non-stick cooking spray.
2. Mix together allspice, salt and pepper. Mist each squash wedge with cooking spray.
3. Dust each squash wedge with allspice seasoning mixture.
4. Bake at 350°F for 30-40 minutes until tender. CCP: Hold at or above 135°F before and during service.
5. Serve one wedge.

## Notes

### Additional Tips

For elementary children, peel squash and dice into 1/3 inch cubes. Portion with a No. 12 scoop.